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| **Validation of CCP:**  | Step x |
| **Details:**  | Temperature management  |
| **Process Flow:** | Product cook  |
| **Process Step Number** | x |
| **Hazard:**  | Survival of pathogens |
| **Control Measure:** | Monitoring of product core temperature post cook cycle  |

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| **Validation Methods** | **Applicable** |
| **Yes** | **No** | **Comments** |
| Third Party Scientific Validation |  |  |  |
| Defined by Legislation | x |  | EC Regulation No. 852 / 2004 The Food Safety Act 190The Food Safety (Temperature Control) Regulations 1995Food Safety and Hygiene Regulations 2013 |
| Historic Knowledge  |  |  |  |
| Simulated Production Conditions |  |  |  |
| Collection of Data in normal production | x |  | Product cook temperatures are monitored across each cook cycle to ensure they are consistently at or above 75oC. |
| Standard Industry Practise |  |  |  |
| Other |  |  |  |
| **Conclusions** |
| Internal verification required? |  | x | Monthly probe accuracy checks and weekly leadership monitoring checks to ensure CCP has been verified.  |
| **PRP / OPRP / CCP Confirmed**  |  |  | CCP confirmed |
| **Authorised by (Name)** |  |
| **Signature** |  |
| **Date** |  |

**Document Control**

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| **Document name:** | **CCP validation record**  |
| **Document reference:** | **CPU.FS.F.005.01** |
| **Date of 1st Issue:** | **19 August 2024** |
| **Document owner:** | **Food Safety** |
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| **CPU / CPK revision record** |
| **Issued date of revision** | **Version** | **Details of revision** |
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